

peeled off as easily as that of a ripe peach. He tried the first ripe ones of this year's crop and was delighted with them; he asked me to send him large quantities of seeds." (Nuttall.)

Phormium tenax (Liliaceae), 46388. **New Zealand flax.** From New Zealand. Seed presented by Mr. J. W. Poynton, Palmerston North, New Zealand. "The yield is about one ton of fiber from eight tons of green leaves. The non-fibrous part of the leaves, stripped from the fiber, has a lot of protein material in it and some sugar and starch. Cattle eat the cut-up leaves greedily. If the waste were dried it would probably make a good cattle feed. When decayed, it makes an excellent fertilizer. Analyses have shown a high percentage of potassium salts in the ash." (Poynton.)

Prunus mume (Amygdalaceae), 46572. **Japanese apricot.** From Canton, China. Seeds presented by Mr. G. Weidman Groff, Canton Christian College. "These fruits, known on the Chinese (Cantonese) markets as **Hang mui**, are quite common in Canton in the month of May. The fruit is somewhat like an apricot. It is said that there are several different types. A bitter principle exists in these particular fruits, but they make a very fine jelly. This number has possibilities as a cultivated fruit or as a stock." (Groff.)

"Although every American artist who visits Japan in the early spring comes away with the keenest appreciation of the remarkable beauty and picturesque character of the so-called 'flowering plums' of Japan, few of these artists appear to know anything about the fruit which is borne by these beautiful flowering trees. These fruits, which are properly classed by botanists with the apricots instead of the plums, constitute a most unique food of the Japanese. Though sometimes eaten fresh, much in the same way as we eat our native American plums, they are usually pickled in brine and colored with the colored leaves of the perilla plant and packed in boxes or other receptacles for household use. Great quantities of these pickled mumes are consumed in Japan. Their use is so universal that they formed an important part of the army ration in the Russo-Japanese war and it is said that they were often depended on to quench the thirst of the soldiers when on long marches. One's first impression of these Japanese pickles may be properly compared with one's first impression of the Spanish pickled green olive, which